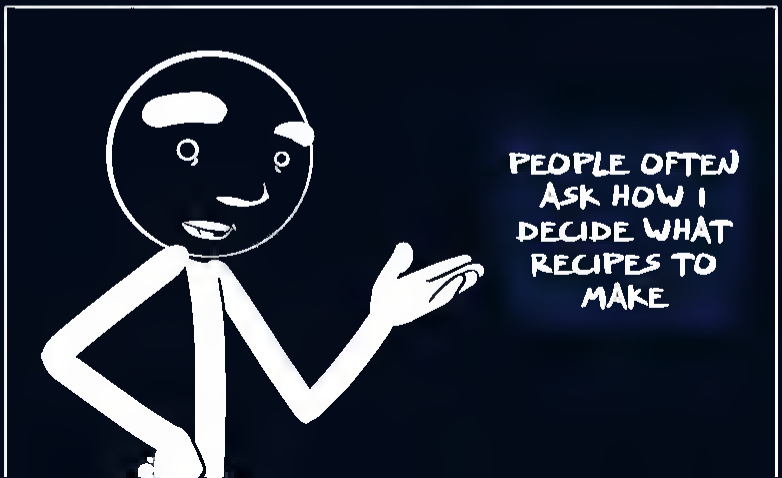
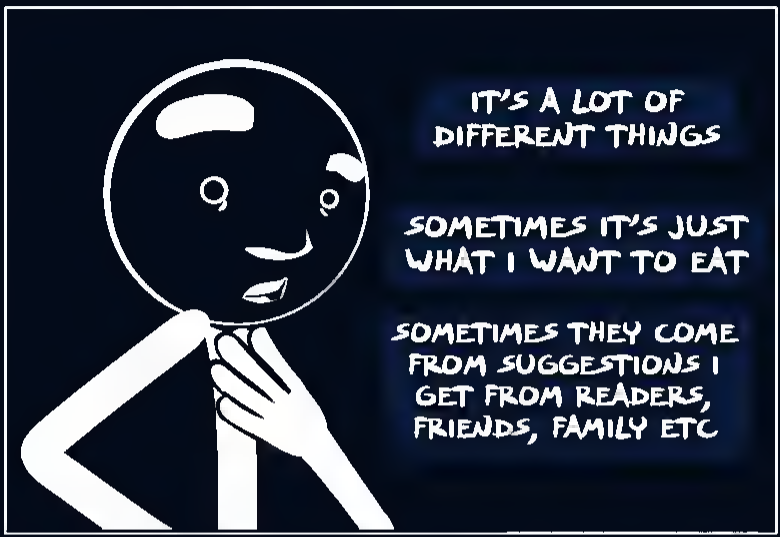
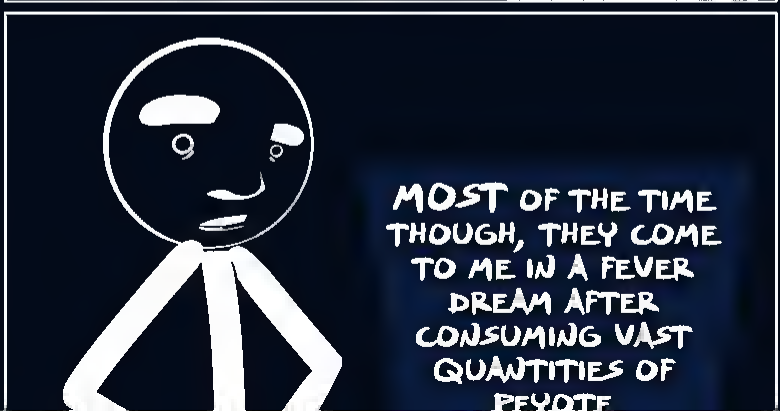
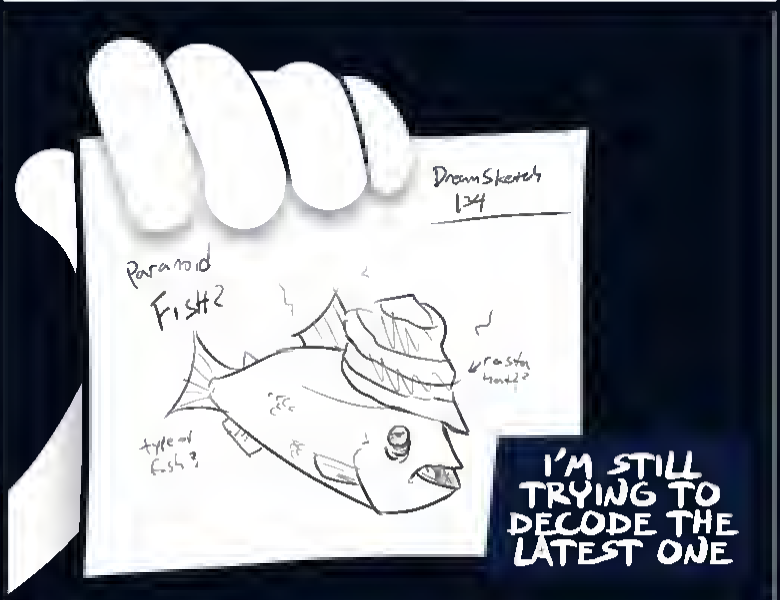
COOKING COMICALLY




IT'S A LOT OF DIFFERENT THINGS
SOMETIMES IT'S JUST WHAT I WANT TO EAT
SOMETIMES THEY COME FROM SUGGESTIONS I GET FROM READERS, FRIENDS, FAMILY ETC


MOST OF THE TIME THOUGH, THEY COME TO ME IN A FEVER DREAM AFTER CONSUMING VAST QUANTITIES OF PEYOTE


DreamSketch
134
Paranoid
Fish2
typical
fish?
I'M STILL TRYING TO DECODE THE LATEST ONE

SERVES: 2

HONEY-GARLIC BAKED SALMON

DIFFICULTY

RAIDING THE DRUMPSTER OUT BACK

BY TYLER CAPPS

INGREDIENTS

SALMON STUFF

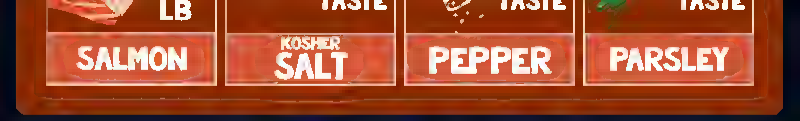
230g

½

TO TASTE

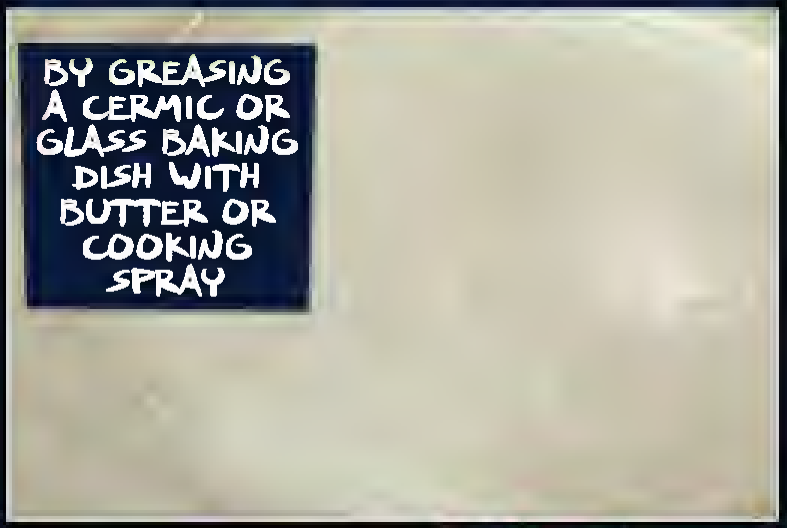
TO TASTE

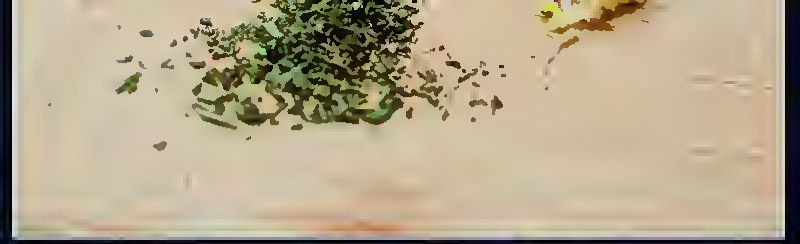
TO TASTE



GLAZE STUFF

BEGIN





THEN SLICE YOUR LEMON IN HALF

GLAZE STUFF

THE LEMON JUICE AND THE REST OF THE GLAZE STUFF GO INTO A POT ON LOW-MEDIUM HEAT

HEAT AND MIX JUST UNTIL EVERYTHING IS MELTED AND COMBINED

BRUSH MOST OF THIS MELTED MIXTURE OVER YOUR SALMON EVENLY

LEAVE A FEW TBSPS OF THE GLAZE IN THE POT THOUGH

ADD A GOOD

BAKE @ 400°F (200°C) 20 MINUTES.

CHOP THE PARSLEY AND CUT THE OTHER HALF OF YOUR LEMON INTO SLICES

ALSO PLACE THE REMAINING GLAZE BACK ON MEDIUM HEAT

COOK UNTIL GARLIC IS FRAGRANT AND REMOVE FROM HEAT

LOOKING GOOD

YOU'LL KNOW THE SALMON IS DONE WHEN YOU CAN BRUSH IT WITH A FORK AND IT FLAKES LIKE SO

POUR OVER THE REMAINING GLAZE

THE NOTES

- TRY NOT TO OVERCOOK THE SALMON. OVERCOOKED SALMON IS A SAD DRY AND DISGUSTING THING.

- WILD CAUGHT SALMON IS GENERALLY TASTIER AND BETTER FOR YOU, BUT IS ALSO MORE EXPENSIVE.

- THAT SAID, YOU GENEREALLY GET WHAT YOU PAY FOR WITH FISH. SO SOMETIMES IT'S WORTH IT TO SPLURGE ON

THE GOOD STUFF.

- If you don't finish the salmon that day, it will only save for a couple days.

- Reheating it with a microwave is not advised. That tends to dry it out a little too much. Use a toaster oven or flake it out on top of a salad.

- No I don't actually take any drugs.

And as always

Thank you for reading

Please consider supporting me on

patreon.com/cookingcomically